



**Produce of the month:** Cherry tomatoes, Sumer squash, Green beans, Kale, Swiss Chard, Cilantro, Salad mix, Leaf lettuce, Beets, Tatsoi, Shallots, and Leeks.

## **FEATURED RECIPE**

### Farmers Market Salad with Aged Gouda and Roasted Portabellas

Recipe Gourmet August 2009

Servings: 8

Lobes of golden mushrooms, shreds of buttery Gouda cheese, and the heartiness of spicy greens come together in this substantial salad. It's a terrific companion to the chive shortcakes, stew, and baked tomatoes, but keep it in mind when all you're after is a soup-and-salad supper.

### **Ingredients**

- 3/4 pounds sliced portabella mushrooms
- 1/2 cup extra-virgin olive oil, divided
- 3 tablespoons red-wine vinegar
- 1 teaspoon Dijon mustard
- 10 cups mixed spicy greens such as mustard, arugula, tatsoi, mizuna, and watercress
- 1 cup coarsely grated aged Gouda cheese

### **Preparation**

Preheat oven to 425°F with rack in middle.

Toss mushrooms with 3 tablespoon oil and 1/4 teaspoon each of salt and pepper in a bowl. Roast in 1 layer in a 4-sided sheet pan, turning once, until golden-brown and tender, about 15 minutes. Cool mushrooms.

Whisk together vinegar, mustard, 1/4 teaspoon salt, 1/8 teaspoon pepper, and remaining 5 tablespoons oil in a bowl until combined. Toss mushrooms, greens, and cheese with enough dressing to coat.

Cooks' note: Mushrooms can be roasted 4 hours ahead and kept at room temperature.

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